Hors D'oeuvres

GF **Tenderloin Steak Bites** $30
wild mushrooms, cipollini onions, demi glace

GF **Colossal Shrimp Cocktail** $25
U-12 shrimp, lemon and cocktail sauce

GF **Burrata Caprese** $24
enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic

Coconut Shrimp $25
Asian ginger sauce

Calamari $25
flash fried, peppers, tomatoes, caper beurre blanc

Meatballs $27
ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley

Salads and Soup

GF **Roasted Butternut Squash Bisque** $17
goat cheese crumbles, toasted pumpkin seeds

French Onion Soup au gratin $17
rusk, Swiss and Provolone

GF **Lobster Bisque** $19
Amontillado Sherry

GF **Harvest Salad** $18
baby greens, Gala apples, dried cherries, toasted walnuts & pumpkin seeds, Stilton bleu cheese, balsamic vinaigrette

Wood Fired Wedge $18
wood fired artisan romaine, heirloom tomatoes, applewood smoked bacon, pickled onions, bleu cheese dressing, crostini

Thanksgiving Classics

Roast Turkey $68
Peacock Farms all-natural free-range hen, white and dark meat, presented with traditional dressing, mashed and sweet potatoes, giblet gravy, French green beans, and cranberry sauce

Baked Ham $68
Dearborn Smoked Bone-in Ham, bourbon maple glaze, dressing, mashed and sweet potatoes, French green beans

Holiday Platter $75
Peacock Farms Roasted Turkey and Dearborn Ham, presented with dressing, mashed and sweet potatoes, French green beans and cranberry sauce

GF **Roast Prime Rib of Beef, au jus** $89
12-14 oz. cut with mashed and sweet potatoes, and French beans (limited availability)

Steaks and Seafood

GF **Filet Mignon** $71 $84
Double R Ranch Signature, 8oz or 10oz cut, zip sauce

GF **A5 Ozaki Wagyu Striploin (Miyazaki, Japan) 5 ounce** $208
Single Ranch, BMS 10+, female cattle, 36 months; crispy Brussels sprouts, buttered mashed, sauce demi-glace

GF **Stone Axe Australian Wagyu Ribeye, 14 ounce** $133
BMS 9+ Full Blood Wagyu, arugula salad, beef tallow French fries, sauce demi-glace

GF **Tomahawk Ribeye Chop, 2 lbs plus** $186
IBP Prime, dry aged a minimum of twenty-one days, limited availability nightly, no split plate fee

GF **Chicago Cut Bone-In Ribeye, 18 ounce** $98
G.F. Swift 1855, dry aged a minimum of twenty-one days

GF **Kansas City Bone-In Strip, 18 ounce** $93
Nebraska Beef, dry aged a minimum of twenty-one days

GF **Osso Buco** $90
braised 16oz. milk fed veal, milanese risotto, citrus and pine nut gremolata

Pan Seared Alaskan Halibut $61
oven roasted butternut squash and Brussels sprouts, baby parsnips and carrots, potato croquette, sauce beurre blanc

GF **Blackened Scottish Salmon** $50
Bourbon maple glaze, butternut squash risotto, sautéed Swiss chard

Accompaniments

Macaroni & Cheese $17
Fontina, Cheddar, Gruyere, fresh herbs

GF **Potatoes Dauphinoise** $18
Parmigiano Reggiano, imported Gruyere

GF **Roasted Brussels Sprouts and Butternut Squash** . . . $15
smoked bacon, dried cranberries, maple

GF **Twice Baked Potato** $15
finished with aged cheddar

GF **Baby Carrots & Parsnips** $15
sautéed, fresh herbs, butter

GF **Creamed Spinach** $15